

# SHOP *Local* SOUTH CAROLINA



*South Carolina*  
**SPECIALTY FOOD  
ASSOCIATION**

**2020 CATALOG**

# SHOP Local SOUTH CAROLINA

In this catalog, you'll find a wealth of delicious foods and great gift ideas, from hot sauces to cookies to stone-ground grits. And they're all made by South Carolina entrepreneurs – local chefs and businesspeople who had a vision and made it a reality.

Why buy local? When you buy products from independent South Carolina businesses, more of your money stays in the community. Buying local also supports the food traditions and creativity of the Palmetto State, from the Lowcountry to the Upstate, Pee Dee, and Midlands.

For more than 20 years, the South Carolina Specialty Food Association has been promoting the local, artisanal food products made by our 150+ members through marketing and promotional campaigns. You can visit [shoplocalsc.org](http://shoplocalsc.org) for the latest news and products from our members. We're proud of what they do, and we're delighted to share it with you.

For information and membership inquiries, contact:

Suzy Ellison, *Executive Director*

South Carolina Department of Agriculture

PO Box 11280 • Columbia, SC 29211

803-734-0648 • [sellison@scda.sc.gov](mailto:sellison@scda.sc.gov)

[SCSFA.ORG](http://SCSFA.ORG) 





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## THE SC SPECIALTY FOOD ASSOCIATION IS THE HUB TO DISCOVERING THE BEST FOOD IN THE STATE.

Welcome to our community of the best food producers in the state! The products & companies in this catalog are perfect for home cooks who want to add flair to old family recipes and professional chefs looking to bolster their food service offerings.

South Carolina is a leader in food innovation, thanks to our talented producers who challenge industry norms and revive classic family recipes. Each product in this catalog is not only delicious but also has a rich story to tell about the individuals behind it.

The SC Specialty Food Association supports its members with educational seminars, networking events, and vending opportunities. These talented entrepreneurs contribute great things to South Carolina's culinary landscape, and we're confident that you'll enjoy exploring and purchasing their delicious, Certified SC products.

*Andy McCarthy*

**SCSFA PRESIDENT**



**ABBOTT FARMS BAKERY**

📍 Cowpens

864-463-4653 • bhilliard2@gmail.com

ABBOTTFARMSONLINE.COM 

Abbott Farms Bakery specializes in made from scratch fruit breads and homemade ice creams featuring Certified SC Grown fruits. Try our delicious peach, strawberry, apple, blueberry, cinnamon raisin, banana nut, pumpkin nut and sweet potato breads!

**BLUE FLOUR BAKERY**

📍 Irmo/Columbia

804-407-3603 • teri@blueflourbakery.com

BLUEFLOUR.COM   

We offer custom sugar cookies, coffee and teas, sweet and savory items, and catering packages.

**CALLIE'S CHARLESTON BISCUITS, LLC**

📍 Charleston

843-577-1198 • carrie@calliesbiscuits.com

CALLIESBISCUITS.COM    

Callie's Charleston Biscuits keeps the art and tradition of Southern biscuit making alive by using only the finest ingredients available. Taste what all the fuss is about!

**GREY GHOST BAKERY**

📍 Charleston

803-238-1123 • info@greyghostbakery.com

GREYGHOSTBAKERY.COM    

Grey Ghost Bakery creates a line of artisanal cookies in nine flavors, including award winning Lemon-Sugar and Molasses Spice, Chocolate Espresso, Chocolate Bourbon, and more. Available in three package sizes. Grey Ghost Bakery cookies are guaranteed to put a smile on your face!

**PIES, CAKES, AND S'MORE**

📍 Charleston

843-324-9206 • kp@piescakessmore.com

PIESCAKESMORE.COM 

We are a family owned and operated bakery with over 3 decades of experience, specializing in custom made to order fresh, high quality products. We also provide signature dishes to local restaurants and stores and offer corporate gifts, custom gift baskets and bags.

**OLDE COLONY BAKERY**

9 Mt. Pleasant

843-216-3232 • ocbenne@aol.com

OLDECOLONYBAKERY.COM   

Home to the original Charleston Benne Wafer! Olde Colony Bakery has cookies, gift tins and a variety of Lowcountry favorites.

**SUGAH CAKES**

9 Spartanburg

864-585-3228 • homeandgardenclassics@charter.net

 

Custom cookies and cupcakes. Always fresh!

**THE SWEETERY**

9 Anderson

864-224-8394 • jane@thesweetery.com

THESWEETERY.COM    

As one of the South's premiere bakeries, we've served the Upstate for over 30 years, dishing out cakes, pies, cookies, other sweets, and now take home dinner dishes and deli-style lunch options. Featured in *Good Housekeeping* and *Southern Living*, we hope you can stop by and see us in Anderson for an unforgettable homemade sweets experience.

**FRESH PEACH CAKE**

- 1½ cup fresh, mashed peaches
- ½ cup vegetable oil

- 1½ cups sugar
- 2 eggs
- 2 cups flour

South Carolina is known for our peaches! Try this delicious recipe when peaches are in season.

- 1 tsp vanilla extract
- 1 tsp baking soda
- 1 tsp salt

- 1 tsp ground cinnamon
- ½ cup chopped pecans

Preheat oven to 325 degrees. Combine the oil and sugar then beat together. Add eggs one at a time and beat all together. Combine flour, baking soda, salt and cinnamon. Mix well. Gradually add the dry ingredients to the wet ingredients and mix just till blended. Stir in peaches and pecans, then spoon the batter into a greased and floured 13x9x2 baking pan. Bake at 325 for 40 to 45 minutes or until a wooden pick inserted in the center of the cake comes out clean. *Optional:* Sprinkle powdered sugar on top, then add a few fresh peach slices when serving.



SHOPLOCALSC.ORG

## BEZZIE'S HOMESTYLE FOODS

📍 Orangeburg

803-707-5432 • [info@bezzieshomestylefoods.com](mailto:info@bezzieshomestylefoods.com)

BEZZIESHOMESTYLEFOODS.COM [f](#) [t](#)

Bezzie's Homestyle BBQ Sauce is the best! Guaranteed to be "The taste that leaves a smile on your face."



## FREEMAN BBQ SAUCE COMPANY, LLC

📍 Denmark

803-300-1008 • [edfreeman2@bellsouth.net](mailto:edfreeman2@bellsouth.net)

FREEMANSBBQSAUCE.COM

Old Mr. Henry's BBQ sauce is sure to give your meat the kick it needs!

## BLUE WREN SPICE & CONDIMENT, LLC

📍 Taylors

864-484-3949 • [bluewrenspice@charter.net](mailto:bluewrenspice@charter.net)

REDHEADRUB.COM [f](#) [t](#)

Presenting the versatile Red Head Rub & All Purpose Seasoning in Smokin, Mild-sh, and Flaming Hot. Fabulous on ribs, brisket, butts, chicken, veggies, seafood, burgers, and more!



## GOURMET WAREHOUSE

📍 Hilton Head

877-496-2746 • [info@gourmetwarehouse.net](mailto:info@gourmetwarehouse.net)

GOURMETWAREHOUSE.NET [f](#) [t](#)

Inspired by South Carolina's Lowcountry, Gourmet Warehouse enjoys a 25-year history of handcrafting gourmet products in small batches. Gourmet Warehouse produces "The Flavors of Ernest Hemingway" which include specialty condiments, spices and cocktail mixes based on the life and travels of the iconic American writer Ernest Hemingway.

## South Carolina Specialty Food Association

### INMAN SPECIALTY FOODS, LLC

📍 Greenville

864-351-8638 • [dinman@inmanspecialtyfoods.com](mailto:dinman@inmanspecialtyfoods.com)

[INMANSPECIALTYFOODS.COM](http://INMANSPECIALTYFOODS.COM) [f](#) [t](#) [i](#)

Specialty BBQ Sauces, NY/NC Spicy Wing Sauce, Smokehouse Dry Rub, and Pecan Breeding Mix.



### SMOKIN' COALS

📍 Gaston

803-466-6831 • [markbusbee@bestbuilt.com](mailto:markbusbee@bestbuilt.com)

[SMOKINCOALSSAUCE.COM](http://SMOKINCOALSSAUCE.COM) [f](#)

Irresistible, Mouthwatering, Seriously Addictive. Our "Prize Winning Sauce" is sweet and tangy with a hint of citrus and a light peppery finish.

### KRAZY K'S, LLC

📍 McClellanville

843-991-0740 • [mtwjr@krazyksbbqsauce.com](mailto:mtwjr@krazyksbbqsauce.com)

[KRAZYKSBBQSAUCE.COM](http://KRAZYKSBBQSAUCE.COM) [f](#) [i](#)

Upgrade your flavor with one of Krazy K's three irresistible barbecue sauce flavors: Original, Kurly Tails, and Red. This means meal magic for ribs, chicken, beef, pork, steak, fish, and so much more. Our blends of vinegar, mustard, tomatoes, sugars and spices make each one entirely unique.

### UNCLE ALBERT'S BBQ SAUCE

📍 Darlington

843-307-5550 • [jnia1908@bellsouth.net](mailto:jnia1908@bellsouth.net)

Uncle Albert has been working toward the perfect barbecue sauce for over 35 years. A mix of this and that has given the sauce a perfect balance, not too sweet and not too spicy. The PERFECT formula has been discovered! One taste of Uncle Albert's Famous BBQ Sauce and you will be hooked-for good!



### SC BBQ TRADITIONS



### WILLIE'S HOG DUST

📍 Sumter

803-795-5850 • [susan.miller@williesrubbins.com](mailto:susan.miller@williesrubbins.com)

[WILLIESRUBBINS.COM](http://WILLIESRUBBINS.COM) [f](#) [i](#)

Willie's Hog Dust products are blended in small batches to ensure the highest quality. We use the finest ingredients available to create our unique, premium all natural line of products that are MSG, gluten free, and lower sodium than most. You will taste the difference!



## ACE BASIN COCKTAIL CO.

📍 Charleston

843-779-2239 • info@acebasincocktailco.com

ACEBASINCOCKTAILCO.COM   

Infused with all-natural ingredients, Landon's Original Tonic is made from fresh lemongrass, citrus oils and juices, herbs and spices and traditionally extracted quinine from Cinchona tree bark. Our tonic is perfect for creating simple and delicious craft cocktails at home.

## CHATTERBOX COLD BREW COFFEE

📍 Summerville

843-729-9506 • 2coffeeguys@chatterboxcoldbrew.com

CHATTERBOXCOLD BREW.COM  

Cold brew coffee and tea products.

## CHARLESTON TEA PLANTATION

📍 Wadmalaw Island

843-559-0383 ext. 4207 • jknoght@rbigelow.com

CHARLESTONTEA PLANTATION.COM    

Charleston Tea Plantation is the only tea plantation in North America. We have tea bags, loose tea tins, bottled ice tea, body products, and educational tours, so be sure to stop by when you are in the Charleston area!

## DEEP WATER VINEYARD

📍 Wadmalaw Island

843-559-6867 • info@deepwatervineyard.com

CHARLESTONWINE.COM   

Deep Water Vineyard grows Muscadine grapes that are used to make five different wines. All wines are made and bottled on the 48-acre property nestled among the majestic Live Oaks of Wadmalaw Island. Come for a visit when you are in Charleston!



## COASTAL COFFEE ROASTERS

📍 Summerville

843-376-4559 • info@coastalcoffee roasters.com

COASTALCOFFEEROASTERS.COM   

A certified organic coffee roaster specializing in producing the freshest coffee around! Fundraising, gifts, etc.

## HYMAN VINEYARDS

📍 Conway

843-397-2100 • ghyman@sccost.net

HYMANVINEYARDS.COM   

Hyman Vineyards grows Muscadine grapes native to the SC coastal plain region and raises honeybees for pure, raw unfiltered wildflower honey. We produce wines, juices, ciders, honey, fruit butters, jams, jellies, and antioxidant dietary supplements.

## LEOPARD FOREST COFFEE COMPANY

📍 Travelers Rest

864-834-5500 • wholesale@leopardforestcoffee.com

LEOPARDFORESTCOFFEE.COM    

Specialty coffee roaster and café located in the foothills of the Blue Ridge Mountains.



## IRON BREW COFFEE

📍 Blythewood

803-779-0780 • megan@ironbrewcoffee.com

IRONBREWCoffee.COM    

Iron Brew Coffee is a family owned and operated company located in the heart of the Carolinas. Each cup of gourmet coffee combines the smooth, captivating flavor of Brazilian coffee with a dash of Southern charm. Iron Brew will give you the coffee experience you won't find anywhere else!

## GREEN TEA

Where does green tea come from? All tea comes from the shade loving Camellia shrub. Green tea is processed before the oxidation process occurs. The darker the tea, the longer it has been exposed to oxidation.



## OLIVER PLUFF, LLC

📍 Charleston

843-779-6622 • info@oliverpluff.com

OLIVERPLUFF.COM   

Oliver Pluff & Company offer Early American Teas, Colonial Coffees, Southern Ice Teas and Old English Wassail. Treat yourself to a step back in time!





## SALLIE'S GREATEST

📍 Cameron

803-823-9075 • [sallie@salliesgreatest.com](mailto:sallie@salliesgreatest.com)

[SALLIESGREATEST.COM](http://SALLIESGREATEST.COM) [f](#) [t](#) [i](#) [p](#)

Herbal fruit jams and simple syrups. Seen in *Garden and Gun* magazine as one of Oprah's Favorite Things! Impress friends, dazzle family, and sweeten the party. It's easy to create something entirely new and fresh with Sallie's Greatest!

## MUSCADINE WINE

*Vitis rotundifolia*, better known as the muscadine, is a grapevine species native to South Carolina. It has been extensively cultivated since the 16<sup>th</sup> century. Throughout the past 400 years they have been used to make dyes, jams, jellies, and wine. Muscadine wine has become a southern favorite and is emerging into the foodie world along with South Carolina!

## WINDY HILL ORCHARD / EVERYTHING APPLES INC.

📍 York

803-684-0690 • [info@windyhillorchard.com](mailto:info@windyhillorchard.com)

[WINDYHILLORCHARD.COM](http://WINDYHILLORCHARD.COM) [f](#) [t](#) [i](#) [p](#)

Windy Hill Orchard is a family boutique apple orchard located in the Upstate offering a variety of freshly made apple products. Try our award winning hard ciders, fresh pressed apple cider, wassail, or pick your own apples.



## SEASIDE GROWN

📍 St. Helena Island

843-377-2602 • [ross@seasidegrown.com](mailto:ross@seasidegrown.com)

[SEASIDEGROWN.COM](http://SEASIDEGROWN.COM) [f](#) [i](#) [p](#)

When you mix family, six generations of tomato growers, great friends, the warm sea, summertime harvests, and God's finest tomatoes, you have just uncovered the magic behind Seaside Grown. Our ingredients are pure and our process is earnest - Field to Glass. Cheers!





## SUGAR TIT MOONSHINE

📍 Reidville

864-249-6483 • [sugartitmoonshine@yahoo.com](mailto:sugartitmoonshine@yahoo.com)

[SUGARTITMOONSHINE.COM](http://SUGARTITMOONSHINE.COM) [f](#) [t](#) [i](#)

The Sweetest Shine In The South – Made The Old Fashioned Way! Try our 80 proof Butterscotch, Apple Pie, Peach, Blueberry, Plum/Crazy, Strawberry, Whiskey Boy, and the Award Winning 100 Proof Simply Naked. Available in 750ml and 50 ml bottles.

South Carolina is famous for our HOT summers and our sweet tea, so cool off with a Palmetto Mule this summer!

## PALMETTO MULE

- 1 oz. sweet tea vodka
- 1 oz. light rum
- 6 oz. ginger beer
- Juice of ½ fresh lime

Rim glass with lime juice and sugar. Mix sweet tea vodka and rum with the lime juice, and add ginger beer over cracked ice. Garnish with a fresh mint sprig. Enjoy!







📍 **Spartanburg**

**864-586-2344 • [cmolly@bluemoonsc.com](mailto:cmolly@bluemoonsc.com)**

**BLUEMOONSSC.COM**



Fun and fresh specialty foods handcrafted with love, including seasoning blends, sauces and marinades, pimento cheese, salsa, salad dressings, and frozen items such as quiche, casseroles and dessert pies. Full-service restaurant, market and catering company in our downtown Spartanburg location.

📍 **Mt. Pleasant**

**843-224-2624 • [cris@burntandsalty.com](mailto:cris@burntandsalty.com)**

**BURNTANDSALTY.COM**



**Our exciting sauce linepacks punches, kicks, and chops of all sorts. Forged in the fiery depths of the Lowcountry, count on colossal flavors both familiar and novel.**

**📍 Charleston**

**843-795-2757 • bowensislandrestuarant1946@gmail.com**

**BOWENISLAND.COM**



**Mae Bowen's original recipe of uniquely blended ingredients compliments the delicious seafood fare served at Bowens Island Restaurant and will be sure to do the same for your superb seafood served at home.**

## 📍 Charleston

**800-538-0003 • jimmy@fftss.com**

**FOODFORTHE SOUTHERNSOUL.COM**



We delight in celebrating our Southern heritage with our handmade sauces, stoneground grits, dry rubs and other pantry staples.

**📍 Charleston**

**843-402-9787 • [info@lilliesofcharleston.com](mailto:info@lilliesofcharleston.com)**

**LILLIESOFCHARLESTON.COM**



**Lillie's of Charleston is a family owned specialty food company that has been in business for 18 years. We produce hot sauces, mustard BBQ sauces, and dry rub/seasonings. South Carolina is iconic in the BBQ circuit and our family recipe was the 2010 Scovie award winner!**

## LOWCOUNTRY OLIVE OIL, LLC

📍 Charleston

843-297-0462 • laurie@lowcountryoliveoil.com

LOWCOUNTRYOLIVEOIL.COM  

Lowcountry Olive Oil is the only shop in the Charleston area that features locally blended and infused extra virgin olive oil and Italian balsamic vinegar.

## MOD SQUAD MARTHA

📍 Johns Island

615-476-3696 • melissa@modsquadmartha.com

MODSQUADMARTHA.COM

Healthy choice marinades, dressings, and rubs.



## MOTHER SHUCKER'S COCKTAIL SAUCE

📍 Columbia

803-261-3802 • mothershuckersauce@gmail.com

MOTHERSHUCKERSAUCE.COM   

Invite the Mother Shucker into your home! Since 2001, this sauce has been made fresh daily and served in The Oyster Bar -Columbia, "The pearl of the Vista." Our sauce is award winning, fat free, gluten-free, with no high fructose corn syrup, and all natural.

## OLD PLANTATION SYRUP

📍 Coward

843-389-3383

Old fashioned cane syrup, pure cane molasses and a vinegar-based BBQ Sauce.

## OLINDA OLIVE OIL

📍 Charleston

843-906-1749 • jeanne@decamilla.net

OLINDACHARLESTONBLEND.COM 

Olinda Olives and Olive Oil offer premium quality products! Be sure to try the Olinda Charleston Blend Olive Oil.



## PALMETTO PEPPER POTIONS

📍 Columbia

803-782-8020 • info@pepperpotions.com

PEPPERPOTIONS.COM 

Palmetto Pepper Potions features 4 flavors of handcrafted, superbly balanced hot sauces. NO artificial colors or flavors. "Make every day sizzle" with Trenholm Venom, Molten Golden, Larynx Lava, and Daily Red.

## PERONE'S KITCHEN, LLC

📍 Greer

864-607-5246 • steveperone26@gmail.com

For over 60 years Perone's Kitchen has been serving South Carolina Vince Perone's Gourmet Italian Sauces. These delicious sauces are handcrafted in small batches using only the freshest ingredients available to ensure superior quality.



## PORZIO'S, LLC

📍 Charleston

912-713-8833 • mkporzio@porzios.com

PORZIOS.COM 

The Porzio legacy dates back to 1895 when John D. Porzio left his home in Italy, traveling by ship to the United States and bringing his family's recipes with him. Today, those same recipes (plus a few from generations since) can be enjoyed in your own home! We value flavor and quality.



## RED BONE ALLEY FOODS

📍 Florence

843-673-9584 • will@redbonefoods.com

REDBONEFOODS.COM 

"Eat like you're on vacation" with Red Bone Alley's sauces, rubs and marinades! Try our Roasted Garlic, Lemon Peppercorn, and Chipotle Aioli. Our Pineapple Ginger Teriyaki Sauce is sure to please, and our famous Remoulade Sauce will knock your socks off! Beef, Pork N' Poultry, and blackening rubs and marinades.

## THE DELI KORNER

📍 Spartanburg

864-583-9518 • delikorner@gmail.com

DELIKORNER.COM 

The Deli Korner has served traditional German, Swiss and American cuisine for over 30 years. Stop in for a fresh salad with our famous dill dressing and check out our specialty section with hard to find imported items.

## VILLA TRONCO SALAD DRESSING

📍 Columbia

803-256-7677 • carmella@villaronco.com

VILLATRONCO.COM 

Family owned and operated for four generations, Villa Tronco invites you to enjoy our authentic and aromatic recipes, in our old world atmosphere, our warm Italian hospitality and our signature house Italian salad dressing.



## TAVI'S

📍 Irmo

803-732-5527 • lindacarle@bellsouth.net

TAVIS4IN1.COM

Tavi's Four in One contains all four of SC's barbeque bases - ketchup, vinegar, brown sugar and mustard. This multipurpose condiment is very versatile, pairing well with almost everything!

## WARRANT MAN PEPPER CO.

📍 North Charleston

843-580-8993 • reggie@warrantmanpepperco.com

WARRANTMANPEPPERCO.COM 

Gourmet hot sauces and pepper grown and produced in the South Carolina Lowcountry. These products are a tribute to a southerner's love for spice, using the Carolina Reaper and the Charleston Hot Peppers both created in the Palmetto state.

## WOOD BROTHERS INC.

📍 West Columbia

803-796-5146 • info@woodbrothersfinefoods.com

WOODBROTHERSFINEFOODS.COM

F. W. Wood began making his own mayonnaise for his sandwich shop in Columbia during the Great Depression. We now offer mayonnaise, salad dressing, and mustard to home cooks and commercial businesses.

## COLESLAW

The name may come from the Dutch term Koolsla, meaning cabbage salad.

- 2 bags of coleslaw mix (shredded cabbage, carrots, and red cabbage)
- 1 tsp. dry mustard
- ¼ cup sugar
- ½ tsp. kosher salt
- 2 tsp. black pepper
- 5 tsp. white vinegar
- 1 cup mayonnaise

Mix slaw mix and dry ingredients. Add vinegar and mayonnaise, mix well. Chill and serve.





[SHOPLOCALSC.ORG](http://SHOPLOCALSC.ORG)

## CAROLINA KERNELS

📍 Columbia

803-851-6195 • [carolinakernels@yahoo.com](mailto:carolinakernels@yahoo.com)

[CAROLINAKERNELS.COM](http://CAROLINAKERNELS.COM) [f](#) [i](#)

Gourmet popcorn, mini-donuts, and concession foods.

## POPCORN

Did you know all corn does not pop? Only certain varieties do. Sweet, field, and ornamental corn will not, but pearl and rice corn will!

## CHARLESTON SPECIALTY FOODS

📍 Charleston

843-744-8991 • [jonathan.ruman@charlestonspecialtyfoods.com](mailto:jonathan.ruman@charlestonspecialtyfoods.com)

[CHARLESTONSPECIALTYFOODS.COM](http://CHARLESTONSPECIALTYFOODS.COM) [f](#) [t](#) [i](#)

Authentic Southern treats for the food enthusiasts who want to take the flavor of the Lowcountry home to their own kitchen. We offer a delicious variety from Charleston benne wafers, sauces, and grits to teas and much, much more!

## CHARLESTOWNE KETTLE CORN, LLC

📍 Charleston

843-814-8799 • [charlestownekettlecornllc@gmail.com](mailto:charlestownekettlecornllc@gmail.com)

[MIKESPEANUTS.NET](http://MIKESPEANUTS.NET) [f](#)

Kettle corn, boiled and fried peanuts.

CONVENIENCE/STICKS



## FAITHFUL FOODS

📍 West Columbia

803-957-3602 • [info@faithfulfoods.com](mailto:info@faithfulfoods.com)

[FAITHFULFOODS.COM](http://FAITHFULFOODS.COM) [f](#)

Faithful Foods Inc. is an artisan food producer specializing in gourmet southern mixes, confections, pimento cheese, pies, quiches, cheddar wafers, and shortbread buttons. We wholesale to small specialty retailers, private labelers and retail through our on-line store. Our products are "Handmade So You Don't Have To".



## ELJAY FOODS, LLC

📍 Pawleys Island  
843-314-3212 • eljaypretzel@gmail.com  
ELJAYPRETZELS.COM 

Our made from scratch, hand twisted pretzel products have only 5 ingredients and come in shapes of traditional pretzels, pretzel sticks, bites, and pretzel buns. Serve as a snack, appetizer, main meal, or dessert.

## LOWCOUNTRY KETTLE POTATO CHIPS, LLC

📍 Charleston  
843-729-6509 • clayton@lowcountrykettle.com  
LOWCOUNTRYKETTLE.COM  

Handmade kettle chips made right in Charleston! Try our 4 delicious flavors native to this region: Spicy Pimento Cheese, State Fair Dill Pickle, Mustard BBQ, and Bloody Mary.

## PALMETTO KETTLE CORN

📍 Tillman  
843-415-5379 • palmettokettlecorn@gmail.com  
PALMETTOKETTLECORN.COM  

We have a variety of flavors of small batch gourmet kettle corn. Try our Buffalo Bleu Cheese, Sweet Dill Pickle, or Lowcountry Boil.

## STATE STREET SNACKS

📍 Lexington  
803-957-6801 • kevin@statestreetsnacks.com  
STATESTREETSNACKS.COM 

State Street has been making its famous pecan caramel popcorn for over 30 years. Using generous portions of pecans in every batch gives our caramel popcorn its unique flavor. Try the sea salt flavor to put a little coast into your life.

## SWEET JESUS KETTLE KORN

📍 Charleston  
304-395-9722 • sweetjesuskk@gmail.com  
 

Sweet and salty popcorn.

## TRIO SPECIALTY FOODS

📍 Pendleton  
864-646-3033 • tatyao@gmail.com  
MCLIBS.COM

McLib's Southern Dumplings are just like Grandma's! Thin, flat, and dry so they absorb all the great flavors as they cook. Our dumplings contain NO fat, cholesterol, artificial color, or preservatives.

## POTATO CHIPS

Legend has it that a chef in Saratoga Springs, NY, invented potato chips out of spite in 1853. After a customer returned his order of fried potatoes twice, complaining they were too thick, chef George Crum sliced the potatoes very thin then heavily salted them – and they were a big hit.





[SHOPLOCALSC.ORG](http://SHOPLOCALSC.ORG)

## CHARLESTON ARTISAN CHEESEHOUSE

📍 Charleston

843-608-9118 • [chscheesehouse@charlestoncheesehouse.com](mailto:chscheesehouse@charlestoncheesehouse.com)

[CHARLESTONCHEESEHOUSE.COM](http://CHARLESTONCHEESEHOUSE.COM) [f](#) [t](#) [i](#)

Charleston Artisan Cheesehouse carefully crafts their cheeses right in Charleston. Cultured, mixed, molded, salted, aged, wrapped and delivered all by hand to insure only the BEST quality!

## CLEMSON UNIVERSITY

📍 Edgefield

803-275-6141 • [hickoryhillmilk@gmail.com](mailto:hickoryhillmilk@gmail.com)

[CLEMSON.EDU/BUECHEESE](http://CLEMSON.EDU/BUECHEESE) [f](#) [t](#)

Clemson's famous Blue Cheese has a new member of the family, Clemson's Best Gourmet Ice Cream! Be sure to pick up a pint today.



## MILK

Milk was named the official beverage of South Carolina in 1984. The dairy industry is a \$47 million enterprise for the state.

DAIRY PRODUCTS



## HICKORY HILL MILK, LLC

📍 Edgefield

803-275-6141 • [hickoryhillmilk@gmail.com](mailto:hickoryhillmilk@gmail.com)

[HICKORYHILLMILK.COM](http://HICKORYHILLMILK.COM) [f](#) [t](#)

Hickory Hill is a fourth generation family dairy farm nestled in historic Edgefield County, owned, managed and worked by the Dorn family. All Hickory Hill Milk is low temp Grade A vat pasteurized for freshness and flavor and non homogenized like the good ol' days.

## EPWORTH ICE CREAM COMPANY

📍 Columbia

803-403-3388 • [info@epworthicecream.org](mailto:info@epworthicecream.org)

[EPWORTHICECREAM.ORG](http://EPWORTHICECREAM.ORG) [f](#) [t](#) [i](#)

Specialty ice cream.

## LOWCOUNTRY CREAMERY

📍 Bowman

803-924-2201 • [info@lowcountrycreamery.com](mailto:info@lowcountrycreamery.com)

[LOWCOUNTRYCREAMERY.COM](http://LOWCOUNTRYCREAMERY.COM) [f](#) [t](#) [i](#) [p](#)

Whole and chocolate milk, Greek yogurt, non-fat Greek yogurt, and crème fraich.

## NELLIE T'S, LLC

📍 Simpsonville

864-640-9133 • [kathy@nelliets.com](mailto:kathy@nelliets.com)

[NELLIETS.COM](http://NELLIETS.COM) [f](#)

Nellie T's makes the best Southern Specialty Food Products using only the finest ingredients! Give our Pimento Cheese, Nut Butters, and Pralines a try. We promise you will LOVE them!

## SPLIT CREEK FARM, LLC

📍 Anderson

864-287-3921 • [info@splitcreek.com](mailto:info@splitcreek.com)

[SPLITCREEK.COM](http://SPLITCREEK.COM) [f](#) [i](#)

Split Creek Farm is a Grade A goat dairy in operation for over 30 years. We pride ourselves in producing the finest artisan goat milk products. The health and well-being of our animals is our highest priority as we value them as part of our farm family.

## WATERMELON ICE CREAM

- 2 cups watermelon juice
- 2 cups heavy whipping cream
- 1 ½ tsp vanilla extract
- 1 ¼ cups condensed milk

For watermelon juice, scoop the melon from rind, blend fruit in blender, and then strain to get 2 cups of juice.

In an electric mixer whip/beat cream until soft peaks form, then fold in condensed milk. Slowly fold in the watermelon juice, then pour into a freezer safe container. Freeze 8 to 12 hours then scoop up the most delicious ice cream ever!







## ADAM'S APPLE EATABLES

📍 Lexington

803-446-7286 • [adamsapplemercantile@gmail.com](mailto:adamsapplemercantile@gmail.com)

[ADAMSAPPLEMERCANTILE.COM](http://ADAMSAPPLEMERCANTILE.COM) [f](#) [t](#)

A South Carolina based, woman owned brand that offers gourmet fruit butters, jams, marinade, dressing, and relishes all of which are apple based recipes created by founder Theresa Adams.

## BEE WELL HONEY FARM

📍 Pickens

864-898-5122 • [beewellhoney@bellsouth.net](mailto:beewellhoney@bellsouth.net)

[BEEWELLHONEYFARM.NET](http://BEEWELLHONEYFARM.NET) [f](#) [t](#)

Bee Well Honey Farm has all your honey needs and more! Honey, creamed honey/natural beauty products, essential oils, bee supplies, organic beef, dairy, eggs, gifts, and more. Stop by!

## BELUE FARMS

📍 Boiling Springs

864-578-0446 • [info@beluefarms.com](mailto:info@beluefarms.com)

[BELUEFARMS.COM](http://BELUEFARMS.COM) [f](#) [t](#)

We've been known for South Carolina's best strawberries, peaches, just-picked tomatoes, vegetables, and melons since 1955. Grass-fed Angus beef, honey, jams, chow chows, salsas, baked goods, and much more.

## BUSY BEE HONEY

📍 Lexington

803-957-3295 • [busybeehoney@sc.rr.com](mailto:busybeehoney@sc.rr.com)

Busy Bee Honey is located in the Midlands area where we produce, pack and market our Wildflower honey that is raw, unfiltered and unpasteurized. Our bees work hard to ensure you get the best honey around!

## CANEBRAKE FARMS

📍 Saluda

803-275-7237 • [canebrakefarm@aol.com](mailto:canebrakefarm@aol.com)

Fresh in-season produce, salsa, relish, pickled vegetables, jams, jellies, preserves, and fruit butters.



## CAPE ROMAIN FOOD SPECIALTIES

📍 McClellanville

843-284-5222 • [pam@caperomainfoods.com](mailto:pam@caperomainfoods.com)  
**CAPEROMAINFOODS.COM**

Cape Romain's artichoke relish is made from an old family recipe. It is gluten-free and contains no fillers or thickeners. Its clean, crisp texture makes it extra delicious, so try it in potato salad, on hot dogs, brats, burgers, or over goat cheese as an hors d'oeuvre. It is available in pint jars in the Charleston/McClellanville area, or can be purchased online.

## KENCHI FERMENTS

📍 Charleston

917-974-6128 • [ken@kenchiferments.com](mailto:ken@kenchiferments.com)  
**KENCHIFERMENTS.COM** [f](#) [i](#) [t](#)

It's aliivve! Unique recipes of lacto-fermented vegetables and fruits are naturally probiotic, healthy and delicious. Kenchi Ferments offers their unique version of traditional kimchi, pickled okra, and green tomatoes. All of our products are raw, vegan, live, gluten and dairy free.

## M'LEOD FARMS

📍 McBee

843-335-8335 • [phayes@macspride.com](mailto:phayes@macspride.com)  
**MACSPRIDE.COM** [f](#) [i](#) [t](#) [g](#) [y](#)

McLeod Farms is one of the largest peach growers in the Southeast. Stop by our market-restaurant in McBee, SC for some of the finest preserves, jellies, fruit butters, pickles, relishes, and many other great products too numerous to name!

## SPICY PICKLED OKRA

- 3 lbs. fresh, young 2-3 inch okra pods – washed
- 6 cloves peeled garlic
- 6 sprigs fresh dill
- 6 small hot peppers, *optional*
- 6 tsp. celery seed

Pickled okra has always been a South Carolina favorite and is steadily gaining popularity elsewhere!

- 6 tsp. mustard seed
- 5 Tbs. salt
- 2 Tbs. sugar
- 2 cups water
- 2 cups apple cider vinegar
- Sterilized 6 pint jars with lids

Trim the woody parts of okra stems, seed and de-vein hot peppers under cold running water. Wash your hands well after handling the peppers! Put a pepper, a garlic clove, a dill sprig, one tsp. of celery and mustard seed in each jar. Pack okra in the jar first layer stem-end down then the second layer stem-end up. Mix sugar, salt, water and vinegar, bring to a boil for 2-3 mins. then pour over the okra in the jars. Fill to within ¼ inch from the rim. Place lids on jars and screw bands fingertip tight. Boil jars 10 minutes. Store in a cool, dark place for up to one year.



## EASY STRAWBERRY FREEZER JAM

- 2 quarts of fresh, ripe strawberries
- 2 boxes of fruit pectin
- 1 lemon – juice thoroughly, strain seeds
- 1 tsp vanilla extract
- 8 cups sugar
- 1 ½ cups water

Wash, dry, stem then crush the berries should yield 4 cups. Add the lemon juice, vanilla extract and sugar then stir well.

Let stand for 15 minutes, while the mix is standing bring the water to a boil add the fruit pectin and stir while boiling for 1 minute, remove from heat and add the mixture, stirring until the sugar dissolves.

Spoon the jam into clean, dry plastic freezer containers. Fill ½ inch from the top. Let sit overnight, then you can refrigerate it for up to one month or freeze it for up to one year. It is recommended to thaw in refrigerator before using.



## SALLIE'S GREATEST

📍 Cameron

803-823-9075 • [sallie@salliesgreatest.com](mailto:sallie@salliesgreatest.com)

[SALLIESGREATEST.COM](http://SALLIESGREATEST.COM) [f](#) [t](#) [i](#) [p](#)

Sallie's Greatest herbal jams are a *Garden and Gun* "Made in the South" award winner. These jams are not just for breakfast, they are great on anything from appetizers to salads, grilled meats, panini sandwiches, and desserts.

## THE CAROLINA HONEY BEE COMPANY

📍 Travelers Rest

864-610-2337 • [susan@carolinabeesupply.com](mailto:susan@carolinabeesupply.com)

[CAROLINAHONEYBEECOMPANY.COM](http://CAROLINAHONEYBEECOMPANY.COM) [f](#)

Our family has been beekeeping for over 100 years in the Upstate, and all of our honey is pure, raw and unfiltered. We use our beeswax to produce soap, lip balms, and lotions that are 100% organic. Visit us for all of your honey needs!

## THE PEACH STAND

📍 Fort Mill

803-547-7563 • [smpeachstand@comporium.net](mailto:smpeachstand@comporium.net)

[PEACHSTAND.COM](http://PEACHSTAND.COM) [f](#) [t](#) [i](#) [p](#)

"Your one-stop shop for everything fresh and local". The Peach Stand features a custom butcher shop, café, bakery, ice cream parlor, and produce department. We sell raw milk, fresh eggs, and over 100 locally made items.

**ACE BASIN MILLING**

♀ Round O  
843-835-5050

Ace Basin Milling specializes in providing the highest quality stone-ground grits, shrimp and grits mix, fish and chicken breading, and she crab soup mix! Try some soon!

**ADLUH/ALLEN BROTHERS MILLING COMPANY**

♀ Columbia  
803-779-2460 • doug@adluh.com  
**ADLUH.COM** 

Adluh has long been declared as the South Carolina state flour. The Allen Brothers have been milling quality products since 1900, and the tradition continues today with the production of cornmeal, breaders, bakery mixes, and stone-ground grits.

**CAROLINA PLANTATION RICE**

♀ Darlington  
843-393-1812 • cpricesale@aol.com  
**CAROLINAPLANTATIONRICE.COM** 

Carolina Plantation rice is grown on Plumfield Plantation, the only colonial plantation in the Carolinas to grow rice commercially. We offer white and brown aromatic rice, Charleston and Carolina rice, white and yellow stone-ground grits, and cow peas. A distinct flavor not to be found in your local grocery store!

**GEECHIE BOY MILL**

♀ Edisto Island  
843-209-5220 • gregjohnsman@yahoo.com  
**GEECHIEBOYMILL.COM**  

Fabulous grits, cornmeal, grains, dressings, preserves and more! The "Toogooood Frog" Jam is toogooood!!

**GILLESPIE'S PEANUTS**

♀ Hartsville  
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**ROGERSBROSFARM.COM** 

Gillespie's Peanuts has over a decade in experience and recognizes that the climate and soil in SC is ideal for growing the highest quality, best tasting peanuts. Great care is taken in choosing varieties, processing, cooking and packaging our peanuts to ensure our customers enjoy only the freshest tasting peanuts.

**GOLDEN KERNEL PECAN COMPANY**

♀ Cameron  
803-823-2311 • ashley@goldenkernel.com  
**GOLDENKERNEL.COM** 

Golden Kernel Pecan Company was the first pecan shelling company in the Carolinas and continues the family tradition by offering wholesale, retail, fundraising pecan specialties, along with country hams, fruitcakes, and more.

**SAVOR THE FLAVOR**

♀ Sumter  
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**SAVORTHEFLAVORSC.COM** 

South Carolina Coastal flavors at their best. Gourmet grits and rice mixes that make or enhance any meal!

**THE CONGAREE MILLING COMPANY**

♀ Columbia  
803-269-3833 • kendubard@gmail.com  
**THECONGAREEMILLINGCOMPANY.COM** 

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## HARRELSON'S SEAFOOD MARKET AND THE CRAB CAKE LADY COMPANY

📍 Murrells Inlet

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LOCALSEAFOOD.COM 

Specializing in seafood sales for the retail and wholesale markets. We also create seafood specialty items for retail and wholesale.

## PJ FARM

📍 Gaston

803-603-8064 • [jpjm12@hotmail.com](mailto:jpjm12@hotmail.com)

Grass-fed and finished Angus beef.

## FROGMORE STEW BEAUFORT STEW / LOWCOUNTRY BOIL

This South Carolina staple originated in the 1960's in the town of Frogmore on St. Helena Island.

- 1 ½ gallons of water
- Juice of 1 lemon  
(after squeezing, throw the lemon in the pot to cook)
- 4 Tablespoons or 1 package of Zatarain's Crab Boil or 4 tablespoons of Old Bay Seasoning
- 30 to 40 small redskin potatoes
- 2 Lbs. of spicy sausage (andouille or kielbasa) cut into 1-½ inch slices
- 4 to 5 Lbs. fresh raw jumbo shrimp, in shell
- Mother Shucker's Original, Bowens Island, or Hemmingway's The Islands Cocktail Sauces

Bring the water, lemon, and seasoning to a boil in a large stock pot. Reduce heat to medium-high.

Add potatoes and cook for 15 minutes. Add sausage and cook 4 minutes. Add corn and cook for 5 minutes. Add the shrimp to cook for 3 to 5 minutes longer (until shrimp turn pink). DO NOT OVERCOOK SHRIMP!

Serve melted butter for the corn, cocktail sauce, lots of COLD beverages, and plenty of paper towels!

## STEAK HOUSE STEAKS

Use your favorite cut of beef – NY Strips or T-Bones work the best!

Poke meat thoroughly on both sides with a fork. Rub a generous amount of butter, garlic salt, and black pepper on both sides, then cover and refrigerate overnight. Take steaks out to warm to room temperature before cooking.

Melt ¼ stick of butter per steak and slather on both sides. Pre-heat oven to 450 degrees. On high heat in a ridged bottom skillet, sear on each side for one minute to brown the sides. Put steaks in a baking pan to finish in the oven.

Rare – 2 mins.

Medium – 6 mins.

Medium Rare – 4 mins.

Well done – 9 mins.

Let rest for 3 to 4 minutes then serve!



## ACCOUNTFULLY

📍 Charleston

843-501-2774 • rebekah@accountfully.com

ACCOUNTFULLY.COM [f](#) [t](#) [i](#) [in](#)

Accountfully offers outsourced bookkeeping, accounting and tax strategy for food entrepreneurs and CPB business owners across the country.

## ALL AMERICAN CONTAINERS

📍 East Point, GA

770-997-1992 • lwilloughby@americancontainers.com

AMERICANCONTAINERS.COM

Empty bottles and cap distributor, servicing the food industry.

## CONSOLIDATED LABEL COMPANY

📍 Statesville, NC

800-475-2235 • ckrivda@consolidatedlabel.com

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Consolidated Label Company prints Flexographic and digital pressure sensitive labels on all stock. We also Print plastic shrink sleeves.

## CREATIVE FOODS, INC.

📍 Hanahan

843-747-5102 • georgio@creativefoodinc.com

Creative Foods, Inc. is a certified processing facility inspected by the FDA and SCDA. We assist with product development, recipe testing, cost analysis, nutritional panels, proper food processing, and packaging. We are a co-packer and private labeling company with a broad client base throughout the entire United States.



## FROGMORE BOTTLING COMPANY

📍 St. Helena Island

844-377-2602 • info@frogmorebottlingcompany.com

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Commercial kitchen, bottling, packaging, market and label design. A turnkey co-pack facility — from your kitchen to the world's tables.



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## CRESCENT CACAO

📍 Columbia

803-413-2405 • [crescentcacao@gmail.com](mailto:crescentcacao@gmail.com)



We are a wholesale chocolate distributor representing various chocolate manufacturers and selling to bakeries, chocolatiers, restaurants, pastry chefs, etc. We sell bulk cacao, cocoa powders, chocolate chips, and chocolate decorations.

## DER KITCHEN

📍 Columbia

803-779-3003 • [der@derkitchen.com](mailto:der@derkitchen.com)

[DERKITCHEN.COM](http://DERKITCHEN.COM)

DER Kitchen is a DHEC-approved commercial kitchen for rent on an hourly basis located in Columbia. We also provide bakers, food truck operators, and caterers a pay-by-the-hour base of operations.

## IMAGINE KITCHEN, LLC

📍 Greer

864-663-2466 • [jh@imaginekitchen.com](mailto:jh@imaginekitchen.com)

[IMAGINEKITCHEN.COM](http://IMAGINEKITCHEN.COM)

We are a DHEC A-Rated professional kitchen dedicated to providing a great creative space for chefs, food artisans, and culinary instructors starting or growing their food businesses. We offer kitchen space for rent for as little as \$106 per month, which includes gas ranges and ovens.

## LABEL PRINT TECHNOLOGIES

📍 Cornelius, NC

704-997-8888 • [ksalmons@labelprint.com](mailto:ksalmons@labelprint.com)

[LABELPRINT.COM](http://LABELPRINT.COM)

Prime digital labeling. Specializing in small to mid-size batch for the Specialty Foods Industry.

## NAGY TECHNICAL SERVICES, LLC

📍 Greenville

864-292-0175 • [jake@negytechnical.com](mailto:jake@negytechnical.com)

[NTSLABELING.COM](http://NTSLABELING.COM)

Nagy Technical Service or NTS was founded to help customers meet their product identification and labeling needs.

## GROWTHSPRING GROUP

📍 Lexington

803-756-3515 • [info@growthspringgroup.com](mailto:info@growthspringgroup.com)

[GROWTHSPRINGGROUP.COM](http://GROWTHSPRINGGROUP.COM)

Growth planning and coaching, channel strategies, go-to-market strategies, and new product development.

## MAIN STREET FINANCIAL INC.

📍 Charleston

843-830-0555 • [chuck@teamgm3.com](mailto:chuck@teamgm3.com)

[MAINSTREETFINANCIALINC.COM](http://MAINSTREETFINANCIALINC.COM)

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📍 Greenville

864-277-6223 • oldmillcafe518@gmail.com

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Old Mill Kitchen and Commissary serves Greenville and Upstate SC. A home for bakers, caterers, mobile food, and specialty makers!

**PIGGLY WIGGLY #101**

📍 Hilton Head

843-785-3881 • davidmartin@thepig.net

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Piggly Wiggly™, America's first true self-service grocery store was founded in 1916. Today there are more than 600 stores serving communities in 17 states. All Piggly Wiggly™ stores are independently owned and operated, allowing them to feature more locally made and grown products.

**PLATEFUL SOLUTIONS**

📍 Mt. Pleasant

843-647-9902 • danielle@platefulsolutions.com

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Culinary professionals providing prix fixe and a la carte digital marketing and content solutions for editors, marketers, bloggers, and food product businesses.

**RED BONE ALLEY FOODS**

📍 Florence

843-673-9584 • will@redbonefoods.com

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Red Bone Alley is a GFSI and FDA certified packaging facility, offering SCDA registered co-packing services for retail and food service applications. We work with our customers in every aspect of the process to provide the product quality you demand and the consumer deserves.



## SCSFA MEMBER BENEFITS

- National and statewide promotions
- Participation in tradeshow and events
- Networking opportunities
- Annual and regional association meetings
- A listing in the association's membership directory/catalog
- Exposure on the SCSFA website (shoplocalsc.org) and the SCDA website (agriculture.sc.gov)
- Social media promotion

**SUPPLY ONE**

📍 Roebuck

864-576-9253 • bmmcghee@supplyone.com

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Food packaging and containers.

**SWAMP FOX AGENCY**

📍 Moncks Corner

843-203-5468 • rick@swampfoxagency.com

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The mission at Swamp Fox Agency is to provide our clients with advice to insure their business operations in the most cost effective manner possible. We have established business practices that specialize in operations from forestry to commercial insurance.



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## CHARLESTON SPICE

📍 Charleston

843-830-1004 • info@charlestonspice.com

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We are your source for creative spice and herbal blends. We hand-blend organic herbs and spices in small batches to assure quality and freshness.

## CHEF BELINDA, LLC

📍 Trenton

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Artisan spice blends made from select, quality ingredients that are gluten and preservative free. These savory blends meet the creative needs of anyone in the kitchen!

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📍 Taylors

864-663-1845 • info@ivivalife.com

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📍 Lexington

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Authentic blends of herbs and spices with Mediterranean Red and Hawaiian Clay salts create a unique taste found only in our seasonings. Enhances the flavor of any meat or vegetable.



## SWEETGRASS

Sweetgrass is native to coastal South Carolina and is traditionally used to make the famed sweetgrass baskets. It is also used to make tea and flavor other beverages. It owes its flavor to the presence of coumarin, a vanilla flavored and scented compound.

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📍 Aiken

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📍 Graniteville

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Handmade gourmet chocolate bars made with the finest ingredients available. We are dedicated to fighting childhood hunger, so buy a bar and help feed a child!

## CHOCOLATES AND SWEETS

📍 Hilton Head

843-540-2565 • [sales@chocolatesandsweets.com](mailto:sales@chocolatesandsweets.com)

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Handmade chocolates, artisan truffles, and gourmet confections are all part of our special collection!

## HOLMES SWEET HOME

📍 Simpsonville

760-779-3387 • [info@holmessweets.com](mailto:info@holmessweets.com)

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Sweet Cream Caramel Sauce — the perfect blend of cream, sugar, butter, and salt. Great for topping ice cream, in coffee, on baked goods, or on fruit. Our seven uniquely flavored nut brittles are sure to surprise and delight!

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📍 Irmo

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Our products are made from scratch, using only the finest ingredients. We prepare small quantities to warranty freshness. Prepared on demand! Our gift boxes are carefully prepared individually per request only.

## LOLLIPOPS

There's no surer way to feel like a kid again than eating a lollipop. Brightly colored and fun, these simple candies are a way for candymakers to display their creativity. South Carolina is home to many extraordinary candy and sweet shops specializing in everything from saltwater taffy to sea salt caramels to nut brittles.



## LOWCOUNTRY BRITTLES, LLC

📍 Summerville

843-628-9367 • [lowcountrybrittles@yahoo.com](mailto:lowcountrybrittles@yahoo.com)

Delicious small batch, handstretched nut brittles produced in the Lowcountry.

## NANA'S CAROLINA PRALINES

📍 Greenville

864-281-9944 • [nanaspralines@bellsouth.net](mailto:nanaspralines@bellsouth.net)

Fine praline candy, just like Nana used to make!



## A SWEET HISTORY

From its roots in Mesoamerica, chocolate spread to Europe and around the world, becoming one of the most popular sweet treats in the world — though it was enjoyed in pre-Columbian times as a bitter, savory drink rather than in the sweet form we know it today. In South Carolina, local candymakers use chocolate to create truffles, candy bars, chocolate-covered nuts, fudge, and other delectable candies and desserts.



### PECAN YUMMIES

📍 Greenville

888-269-9853 • amy@pecanyummies.com

PECANYUMMIES.COM 

Pecan candies and sweet treats!

### SODA CITY GOURMET CANDY

📍 Columbia

803-622-5969 • sodacitycandy@aol.com

SODACITYCANDY.COM  

Soda City Candy was created from an old family recipe used to make Christmas gifts each year. Orders grew for the peanut, pecan and toffee brittles so we decided to retail our high quality small batch sweets. Try our Pickled Vegetables!

### THE ISLAND FUDGE SHOPPE

📍 Hilton Head

843-842-4280 • islandfudge@earthlink.net

ISLANDFUDGE.COM 

Family owned and operated since 1981, The Island Fudge Shoppe on Hilton Head Island offers a bountiful selection of delicious fudge, chocolates, and candies made from scratch using only the freshest and finest ingredients available, made right here at our store.

### THE NUT HOUSE

📍 Ridge Spring

803-685-5335 • thenuthouse@yonfamilyfarms.com

NUTHOUSEANDCOUNTRYMARKET.COM    

The Nut House & Country Market is owned and operated by Yon Family Farms, specializing in locally grown pecan and pecan candies. Candies and gift tins may be purchased in-store or online. Additional Certified SC Grown products are also available for purchase.





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Under the leadership of SC Commissioner of Agriculture Hugh Weathers, SCDA established the Certified South Carolina branding program to help consumers identify and purchase local products while increasing market opportunities for value-added food producers and farmers across the Palmetto State. Research tells us that consumers are more likely to purchase products from a brand they trust. The Certified SC Product logo sends a message to consumers that they're buying a delicious, quality food made in their home state.

Joining the Certified SC program is free, easy and open to all specialty food producers, farmers and food manufacturers in South Carolina. Program members are listed on the Certified SC website and have access to branding materials and multi-media advertising campaigns.

For more information and membership inquiries, contact:

Ansley Turnblad, *Brand Coordinator*

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